

LUNCH AND DINNER BUFFET



| CHEF'S BUFFET

Minimum of 30 people

- Rich Tasmanian beef brisket ragout, mushrooms and shallots (GF)
- Roasted chicken with chorizo, olives and lemon (GF)
- Herb crusted Tasmanian salmon with apple cider beurre blanc
- Garlic and thyme roasted new season potatoes (VG GF)
- Steamed market vegetables (VG GF)
- Quinoa, spinach, sumac and Spanish onion salad (VG GF)
- Baby cos hearts with cherry tomatoes, croutons and a mustard vinaigrette (V)
- Traditional Greek salad (V GF)
- Baker's basket of fresh breads
- A selection from our pastry kitchen of fresh house made desserts
- Freshly brewed coffee and selected teas

| CHEF'S DELUXE BUFFET

Minimum of 50 people

Please select two of our roast items for your buffet:

- Roast shoulder of pork with baked apples and crackling (GF DF)
- Slow roasted beef scotch with a mustard crust (GF DF)
- Garlic and rosemary roasted leg of lamb (GF DF)

Accompanied by the following:

- Local seasonal white fish baked in a rich saffron, fennel and tomato broth (GF DF)
- Parmesan crusted chicken on roasted tomato and capsicum
- Sautéed Huon Valley mushrooms with gnocchi and mozzarella (V)
- Baked root vegetables and new season potatoes (VG GF)
- Steamed market vegetables (VG DF)
- Dressed leafy greens with assorted sprouts (GF)
- Baked pumpkin salad with rocket and cashews (VG) with a sweet balsamic dressing (VG GF)
- Orange, fennel and walnuts tossed in baby spinach leaves (VG GF)
- Platters of smoked and cured meats with antipasto selection (GF)
- Baker's basket of fresh breads
- A selection from our pastry kitchen of fresh house made desserts
- Freshly brewed coffee and selected teas

LUNCH AND DINNER BUFFET

| OCEAN BUFFET

Minimum of 50 people

- Hot and cold smoked salmon
- Spring Bay mussels
- Bruny Island oysters
- Australian king prawns

- Herb crusted Tasmanian salmon with apple cider beurre blanc
- Local seasonal white fish cooked in a tomato, garlic, saffron and fennel sauce ^{GF}
- Roasted chicken with chorizo, olives and lemon ^{GF}

- Garlic and thyme roasted new season potatoes ^{VG} ^{GF}
- Baked root vegetables ^{VG} ^{GF}
- Watermelon, fetta and preserved lemon salad with olives and rocket ^V
- Orzo pasta salad with cherry tomatoes, grilled zucchini and parsley ^V
- Roast cauliflower salad with, currants, pine nuts, chickpeas and a lemon tahini dressing ^{VG}
- Cold cuts and deli meats
- Baker's basket of fresh breads
- A selection from our pastry kitchen of fresh house made desserts
- Freshly brewed coffee and selected teas

** Please see dietary advisory page attached – this will assist you with all dietary selections**